Bensdorp's Royal Dutch Cocoa.

The Dortrechtsche Waterpoort in 1594.
The following valuable receipt is one of 25 furnished by Mrs. D. A. Lincoln, Author of the "Boston Cook Book" and others for the especially recommend to the attention of the cook and housewife; by the use of this much trouble and expense is avoided, and the quality of the cooking greatly improved.

Good cocoa can always be used with better results than cake chocolate. Use one tablespoonful of Bensdorp's cocoa for every ounce of chocolate.

COCOA PUDDING. Rule No. 2.
5 tablespoonfuls bread crumbs, 1 oz. sweet almonds, 1/4 lb "Bensdorp's Royal Dutch Cocoa," 1/4 pint milk, 4 tablespoonfuls sugar, 1/2 teaspoonful vanilla, 3 eggs, mix sugar and cocoa together, scald the milk and add by degrees to the sugar, then pour it all on the bread crumbs. Add yolks of eggs and almonds, and beat well; add flavoring. Beat whites of eggs to a stiff froth, fold them lightly in, pour into a well buttered mould and steam 1 hour. Serve with a custard or cream sauce.

Sole Importer for U. S. A. and CANADA
STEPH. L. BARTLETT
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Try this Cocoa for cooking in place of cake chocolate.